

## Idli Manchurian



### Ingredients:

Idlis – 5 to 6, chopped  
Maida (Plain Flour) – 1 tblsp  
Gram Flour – 1 tblsp  
Corn Flour – 1 tsp  
Ginger Garlic Paste – 1 tsp  
Red Chilli Powder – 1 tsp  
Soy Sauce – 1 tsp  
Green Chilli Sauce – 1 tsp  
Tomato Sauce – 1 tsp  
Kesari Edible Food Colour – a pinch (optional)  
Coriander Leaves – few, chopped  
Oil as required  
Salt as per taste

### Method:

1. Mix the maida, corn flour, gram flour, ginger garlic paste, salt, red chilli powder, food colour, soy sauce, green chilli sauce and tomato sauce in a bowl.
2. Add enough water and mix to a thick batter.
3. Heat oil in a frying pan over medium flame.
4. Dip the idli pieces in the batter and fry in hot oil until crisp.
5. Remove and transfer to a serving bowl.
6. Garnish with coriander leaves.
7. Serve with tomato sauce.